Main Campus 5400 Sheridan Street • Hollywood, FL 33021 • Tel: 754,321.5400
West Campus 20251 Stirling Road • Pembroke Pines, FL 33332 • Tel: 754,321.3900
High School Campus 3775 S.W. 16th Street • Fort Lauderdale, FL 33312 • Tel: 754,321.7450

PROFESSIONAL CULINARY ARTS & HOSPITALITY



Description of Program

The Professional Culinary Arts & Hospitality program is designed to prepare students for employment as cooks or chefs in a variety of food service settings. The curriculum offers a comprehensive blend of theoretical knowledge and practical skills, covering areas such as the preparation of hot and cold foods, commercial baking, food safety and sanitation, nutrition, supervision and management, as well as food presentation and service techniques. Accredited by the American Culinary Federation Education Foundation, Inc. Accrediting Commission, the program ensures high standards of culinary education. Through hands-on training and classroom instruction, students are also prepared to earn industry-recognized credentials, including the ServSafe certification and the Certified Culinarian certification.

Requirements for Admission

Orientation/Testing/Counselor Interview - see back for details

Industry Certification & State Credential Exams

Students will be prepared to take an approved state and/or nationally recognized industry certification or licensure exam in their field of study.

- ServSafe
- Certified Culinarian

Schedule

Monday - Friday
 7:00 am - 1:45 pm

New Term Start Date

- August 11, 2025
- October 14, 2025
- January 6, 2026
- March 23, 2026
- June 5, 2026

Orientation

Tuesday - see back page for details

Program Content

- · Safety and Sanitation
- Nutrition Principles
- Human Relations Management
- Menu Planning
- Purchasing & Receiving
- Catering & Beverage Service
- Dining Room Service
- · Equipment Management
- Meat, Poultry & Seafood Preparation
- Fruit, Vegetable & Salad Preparation
- International & Classical Cuisine
- · Bakery and Dessert Preparation
- Entrepreneurship
- · Basic Science/Math Skills
- · Communication Skills
- · Employability Skills
- Volume Foods
- Controlling Food Service Costs

Program Length

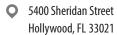
1200 hrs | Full Time | 12 months / 40 weeks

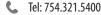
Approximate Cost

\$5,345

Location

Main Campus





SheridanTechnicalCollege.edu













Welcome to Sheridan Technical College!

General admissions and registration procedures are as follows:

Orientation

Prospective students must attend a free 1-hour program orientation before beginning the application process. Orientation provides valuable information about the program and next steps for enrollment.

Orientation registration instructions are as follows:

- 1. Visit www.sheridantechnicalcollege.edu/orientation-schedule or scan QR Code
- 2. Select "Click Here to View Orientation Schedule"
- 3. Select the program orientation of interest and complete the registration form



Note: After registering, an email will be sent to the address you provided. This email will contain the link needed to access the orientation on your scheduled date and time.

Admissions & Financial Aid Process

For the complete admissions process, visit www.sheridantechnicalcollege.com/getting-started or scan the QR code. Applications are accepted year-round, so don't delay

—start the admissions process today and take the first step toward your new career!



Florida Residency for Tuition Purposes

A "Florida resident for tuition purposes" is defined as someone who has, or a dependent person whose parent, legal guardian, or spouse has, established and maintained legal residence in Florida for at least twelve consecutive months prior to the first day of the academic term. Individuals who do not meet this requirement are classified as non-Florida residents and are subject to a higher tuition rate. To be considered for in-state tuition, applicants must complete the *Florida Residency Affidavit for Tuition Purposes* and submit *two supporting documents* that verify Florida residency. For detailed information on acceptable documentation and to access the form, please refer to the admissions process or contact a program counselor or advisor for assistance.

Basic Skills

Students enrolled in programs of 450 hours or more are required to take and pass a basic skills test in order to receive a Career Technical Education certificate upon program completion. However, students enrolled in programs that are less than 450 hours or Applied Technology Diploma (ATD) programs are not required to take the basic skills test. Additionally, some students

may qualify for exemptions based on specific criteria. For detailed information about testing requirements, exemptions, and test preparation resources, students should visit www.sheridantechnicalcollege.edu/basic-skills-prep-guide, scan the QR code or contact the program counselor/advisor.



PROFESSIONAL CULINARY ARTS & HOSPITALITY (N100500)

Tuition/Registration \$4,695
PAVE \$3,360 Lab \$1,200 Registration Fee \$100 Student Activity Fee \$20 Test Fee \$15
Books/Supplies \$550

Books and supplies are subject to change; therefore, the approximate program cost may fluctuate. For the current book and supply list, visit: www.sheridantechnicalcollege.edu/textbook-list.

SCAN for Book List



Industry Credentials	\$100

Approximate Program Cost

\$5,345

Prices are for Florida Residents. Fees listed are based on the number of class days according to the District calendar. Books and Supplies are subject to change.

STC_Program Sheets Rev 8.2025



Sheridan Technical College is accredited by the Commission of the Council on Occupational Education. 7840 Rosewell Road, Building 300, Sutre 325 Atlanta, GA 30350 Tel (770) 396-3898 - Fax (770) 396-3790 www.council.org



Sheridan Technical College Practical Nursing Program is accredited by Accreditation Commission for Education in Nursing, Inc. ACEN with conditions

Accreditation Commission for Education in Nursing, Inc. (ACEN) 3390 Peachtree Road, NE Suite 1400 Atlanta, GA 30326 Tel (404) 975-5000 • Fax (404) 975-5020 www.acenursing.org



Mary A. Barba, Assistant Director I Marisa Dukes, Assistant Director
Barrett Goldman, Assistant Director I Jose Laverde, Jr., Assistant Director
Wendolynn M. Mola, Assistant Director

The School Board of Broward County, Florida, prohibits any policy or procedure which results in discrimination on the basis of age, color, disability, gender identity, gender expression, genetic information, marital status, national origin,

race, religion, sex or sexual orientation. The School Board also provides equal access to the Boy Scouts and other designated

youth groups. Individuals who wish to file a discrimination and/or harassment complaint may call the Director, Equal

Educational Opportunities/ADA Compliance Department & District's Equity Coordinator/Title IX Coordinator at 754-321-

 $2150\,or\,email\,eeo@browardschools.com.\,Individuals\,with\,disabilities\,requesting\,accommodations\,under\,the\,Americans$

with Disabilities Act Amendments Act of 2008, (ADAAA) may call Equal Educational Opportunities/ADA Compliance

Department at 754-321-2150 or email eeo@browardschools.com. browardschools.com

Sheridan Technical College & Technical High School — Cara A. Daniel, Director

SCAN for more info on Sheridan Technical College

